

CALIFORNIA'S HEALTH



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Editor

ACTIVITIES IN FOOD AND DRUG CONTROL

At this season of the year, with the approach of the holidays, sales of dried fruit, wines and other products increase greatly. The Bureau of Food and Drug Inspection of the State Department of Public Health is active in safeguarding the purity of these products that have heavy sales during the holiday season. A detailed report of some of these activities follows, together with reports of routine activities.

It will be noted that most of the work of this bureau involves the inspection of large food supplies at their source. These activities are of tremendous importance in the maintenance of the public health. Their wide range and distribution is shown in the resumé of its activities during a single month, which follows:

PURE FOOD ACT

Meat

Ground meat suspected of containing chemical preservatives was sampled in Sonora, Sanger, Dinuba, and Porterville. Inspections conducted in the latter two were with the cooperation, and at the request of the Tulare County Health Department.

The market in Dinuba had recently been warned to discontinue this practice. Despite the warning the proprietor had persisted; and, in addition, was maintaining filthy premises. In Porterville, samples were taken of hamburger on display, coarse ground meat being prepared, and finished product sold to restaurants. All showed adulteration with sulphites. Both cases were referred for prosecution.

Meanwhile, a defendant in Visalia arraigned during the month pleaded guilty to a similar offense. Justice Houch suspended imposition of sentence for one year pending good behavior on the part of the operator.

A complaint, alleging the sale of spoiled meat by a Fresno rural meat market, was investigated at the

request of the Fresno County Health Department. Though minor improvements in sanitation were recommended, no spoiled meat was currently being offered.

Apropos of poultry slaughtering, real improvements in such a slaughtering establishment in Chico have been made following persistent efforts. Sheet iron to a height of six feet line the walls and the concrete floor was leveled and properly drained.

Approximately 500 pounds of poultry which had become rancid and unfit for human consumption was removed from ship stores in San Francisco. The entire lot was delivered to a tallow works for reduction.

Distilled Spirits

Records show that bartenders are frequently responsible for adulterating open bar stock. However, it is unique to find one refilling in order to steal the good liquor and, thereby create the personal stock for the day he opens his own establishment.

The culprit, previously apprehended, was fined \$50 on a plea of guilty. (The liquor was recovered.)

A complaint was filed in the San Francisco municipal court against a bar recently found with two demijohns of bootleg whiskey on hand.

This brings the total number of on-sale cases to four which await judicial decision in this city.

Meanwhile routine inspections of on-sale establishments were conducted in the San Francisco, Fresno, and Los Angeles areas. Refilling of Scotch whiskey bottles was definitely established as a practice in a large bar in Los Angeles, adulterated whiskey and gin were likewise found on the premises.

Several small lots of imported brandies, of the vast quantity quarantined earlier in the year, were released after proper reconditioning by filtering and

rebotting. Similarly, two lots (one in San Francisco and one in Los Angeles) involving 235 cases were quarantined because of contamination. The lot in Los Angeles had already been candled under supervision of the U. S. Food and Drug Administration. The dealer voluntarily agreed to filter, and bottle the product in new glass under supervision.

Scattered, small lots of tequila and habanero were located in Fresno and San Francisco which likewise were contaminated with glass fragments. Distribution was halted pending proper treatment.

The distribution of a blended whiskey which had a brownish-green color was prohibited. Analysis revealed the product to be contaminated with excessive iron. All stock sold by the San Francisco distributor will be brought back for filtering and rebotting under supervision.

A total of 1,342 cases of eastern blended whiskey, quarantined throughout the State several months ago as unfit for human consumption, was shipped back to the Pennsylvania distillery. The entire lot is shipped under consignment of the Alcohol Tax Unit for proper treatment and disposition.

Further, a Los Angeles wholesaler with 1,000 cases of Argentine gin, 1,000 cases of Argentine vermouth, and 100 cases of Argentine brandy all in bond, and all glass contaminated is under observation. The U. S. Food and Drug Administration is supervising the candling of the glass contaminated products. However, since the brandy, in addition, has none of the congeners of brandy and is nothing more than a raw distillate, permission to sell it in the State was refused.

Beer

Three carloads of eastern beer were returned to the distributor in Miami, Florida, from Los Angeles. The return was permitted so as to avoid any suspicion of discrimination against the Florida Chamber of Commerce, and in order to satisfy the agents, and governmental agencies interested in the product.

The shipment was made subject to a check by the Florida Department of Agriculture as to its use for human consumption. The U. S. Food and Drug Administration is likewise interested in the shipment since it is suspected that fluorides were used as a preservative.

The three carloads of beer (plus 1 carload dumped during the previous month and 176 cases dumped this month) showed lack of proper pasteurization, with consequent heavy deposits from wild yeast activity, rendering the beer unfit for sale.

The balance of 25 cases from the original 500 unlabeled shipped from Red Bluff were released after proper labeling. The second shipment of 500 cases arrived properly labeled, but all in vinegar type bottles rather than the customary beer bottle. However, other than lack of public acceptance there is nothing prohibiting the use of such containers for beer.

Wine

The price of grapes per ton (average \$100) does not pressage any decrease in the price of wine for the near future. Grapes delivered earlier in the season have been low in sugar; however, the close of the month found grapes with a sugar content of 24 to 26 per cent which indicates that future deliveries will measure up to par. Restrictions on raisin varieties which prevailed at the start of the season have been lifted, and a large tonnage of Muscats, Malagas, and Thompsons is now being crushed.

As a consequence in order to make room for the new crush, unusual quantities of wine have been released to retailers.

Two thousand gallons of peach wine was quarantined in Los Angeles. Two tanks of this product sampled at the winery in Lindsay tested as standard. The high volatile acid was attributed to an excessive sulphur dioxide content—600 P.P.M. Permission to aerate this product in order to drive off the surplus will probably be granted.

A tank of 4,128 gallons of light muscat wine held under quarantine in Cucamonga because of high volatile acid content was released for distillation purposes.

In several wineries in northern California, recommendations were made for the installation of concrete runways and platforms near crushers. This aids materially in the maintenance of sanitation by preventing the formation of mud puddles from juice flowing from the trucks.

Dried Fruit

Inspection of dried figs and dried fig products, except figs for syrup, is now mandatory by the revised marketing order for such products. The order, to be administered by the Department of Agriculture, will undoubtedly be instrumental in the production of higher quality figs and fig products in the future.

New and improved processing machinery, and the adoption of better processing methods—as repeatedly urged by the bureau—in combination with the order will represent the greatest mass advance ever exhibited by any industry.

Essentially, the order prohibits:

- (1) the purchase by the packer of dried figs with over 15 per cent infestation,
- (2) processed figs with more than 10 per cent defective figs.
- (3) figs or sliced figs for manufacture of fig paste with more than 5 per cent insect infestation.

In addition, sliced figs are defined and twice the number of pieces must be inspected. This prevents the mutilation of fruit which formerly prevented proper inspection.

Dried fruit packed in Fresno was of good quality except in one plant where the nectarines being packed were 20 per cent defective. In lieu of a quarantine,

the packer volunteered to repack the fruit, and to increase the number of sorters on the belt.

Labels in use by fancy fruit packers in Merced conformed to provisions of the Pure Food Act; but in addition, the Agricultural Code requires a descriptive label where the exposed layer differs from the unexposed portion.

Sour, fermented, and insect infested dried fruit amounting to four tons was taken from ship stores in San Francisco and ordered destroyed as distilling material or for animal food. The lot (including prunes, apricots, peaches) was removed to an animal feed mill in Petaluma, pending its disposal as hog food.

Ten per cent of a lot of 50,000 pounds of dried apples was removed as trimmings and discarded for distilling material. The reconditioned balance was released from quarantine for human consumption.

Olives

An erroneous report that 1,200 sheep had been killed in Porterville as a result of poisoned spray blown from an olive grove led to an investigation of the facts in cooperation with the U. S. Food and Drug Administration.

It was definitely determined from the sheriff and the Agricultural Commissioner of Tulare County that the sheep had died from cyano gas. Conferences with the Bureau of Fruit and Vegetable Standardization, the Agricultural Commissioner of Fresno County, and other principals led to the conviction that there was no danger of such an occurrence from the use of commercial dusting powders on olives or grapes.

In Los Angeles and in San Francisco attempts were made to apprehend peddlers of spurious olive oil, but without tangible success. The activities of such dealers are again quickened owing to the fact that ration points on vegetable oils have been removed.

Damaged Foods

For a detailed account of foods quarantined or destroyed because of contamination or infestation see respective listings in the appendix.

Several of the larger transactions included:

The quarantine of 2,500 pounds of assorted nuts—filberts, pecans, and peanuts—heavily infested on the premises of an Oakland nut processor.

The quarantine of 29,000 pounds of corn sugar and 2,600 pounds of cane sugar—rat damaged in a Planada cannery. (The corn sugar was released for distilling purposes; the cane sugar submitted to a refinery.)

The quarantine of 600 pounds more of webby and wormy scrap candy in a San Francisco retail store. (This is part of a large lot of 10 tons destroyed the previous month.)

The destruction—as animal food—of: 3,000 pounds weevil infested macaroni products originating in

Santa Rosa, 104,000 pounds of weevil infested flour removed from ship stores in San Francisco.

The release—for manufacture of peanut butter—of 81,200 pounds of peanuts following reconditioning by machine cleaning and hand sorting.

A sizeable lot of brown mustard seed (155,000 pounds) was quarantined at Lompoc after referral by the U. S. Food and Drug Administration. The seed, which had been in dry storage since 1943, was heavily infested with "mustard mite." The mite is present in the seed when harvested; however, after several months it emerges from the seed and proliferates. Unless the seed is properly handled, and heavy infestation ensues, it is considered adulterated.

Dehydrated Dog Food

The investigation of the effects of a dehydrated pet food—currently under consideration—on dogs was continued. Over 300 answers to a questionnaire directed to veterinarians, dog fanciers and breeders are on file. The tabulation shows almost complete unanimity in attributing fits to dogs when the product is consumed.

A supplementary feeding test, conducted with the cooperation of Orange County officials at Santa Ana, was recorded by motion picture. Of the four dogs tested—two developed fits but later recovered; and two actually died within one week.

Miscellany

Allegations that a nationally known baby food was using decomposed, wormy material in the preparation of the canned products were investigated jointly with the U. S. Food and Drug Administration. It was found that orchard run fruit—not of the highest quality—was being used; but that defective parts were removed during processing operations. Copious samples were obtained to ensure a careful check.

An action against several carloads of Mexican pineapple was reported recently. A portion of the salvaged lot was packed into 30 pound cartons, frozen, and sold for pie manufacture to a bakery in Los Angeles.

One hundred twenty-five cartons were located and quarantined, since part of it showed definite signs of disintegration. The cartons were individually cut; 16 were dumped; and the balance which was sound and wholesome was converted to fountain syrup.

Despite the precautions taken to insure an unadulterated product by a Los Angeles beverage firm, insects and other foreign material were found in the product. The crux of the matter in such occurrences is usually ineffective or careless inspection on the line. At the hearing, a rigid and thorough scrutiny of each bottle was promised.

On the other hand, the dirt found in a bottle of soda packed by a Fresno firm is readily explained. Thorough inspection with the city health department revealed that the soaker solution is never heated; the bottles are not in the solution for five minutes;

and the bottles are not properly rinsed: Official samples of the finished product showed them all misbranded.

Strict corrective measures will be taken in this case. A firm of this type jeopardizes an industry as well as the public health.

A Boston cream pie produced by a bakery in Sacramento was incriminated in a case of food poisoning in Chico. The woman suffered abdominal cramps, nausea, and vomiting 2½ hours after consuming the product. However, the husband would not relinquish the remainder for analysis.

A wide array of food products variously suspected of being misbranded, adulterated, or both were collected for further consideration. Among these were:

Horseradish dressing containing synthetic oil of mustard.

Breakfast cereal contaminated by the odor of naphthalene. (The entire amount, 7 packages, was removed from sale.)

Canned crab—packed in Humboldt County—because of a complaint that the meat was blue-gray in color. (The product is properly sterilized, wholesome, and safe. The cause for the peculiar color has not as yet been determined.)

Webby and infested walnut meats.

Jams and jelly allegedly causing illness.

Cookies manufactured in the East. (A lot of 776 cases were quarantined. At a hearing in San Francisco, the lot was released for return to the manufacturer for proper packing.)

Corn cereal containing 22 rodent hairs per 100 gms. (Seizure will be effected by the U. S. Marshal since it involves interstate trade. The product was prepared in Oregon.)

Lemon and orange flavoring syrups failing to declare the imitation character of the product.

FOOD SANITATION ACT

Food Handling Establishments in Northern Counties

The concerted, systematic drive to insure a measure of sanitation in food handling establishments in the Northern Counties has produced unprecedented results. This area embraces the territory between Sacramento to Truckee on the East, and between Redding to Oregon on the North. The area is apparently an untouched reservoir of insanitation, possessing it in every known form—and luxuriantly, through 30 or 40 years of unmolested growth. To illustrate:

In spite of handicaps immense strides have been made in 80 villages in Shasta, Siskiyou, Lassen, Trinity, Tehama, Humboldt, Mono, and Tuolumne counties. The 300 inspections devoted to restaurants, cafes, grocery markets, bakeries, commissaries, on-sale premises, and other food serving establishments have left a wake of cleaning, painting, screening, and modernizing never before witnessed in those parts.

Four hopelessly substandard restaurants were closed until improvements could be made. 26 others were required to conduct a general clean-up. In one such establishment in Yreka, this meant the removal of five truck loads of rubbish and debris.

Recommendations for proper fly control were made as a result of an inspection of a Federal Housing Area Cafeteria in San Bruno. The faults were structural; and the recommendations embodied proper screening and ventilation.

Canneries

Several inspected in the Sacramento and San Joaquin Valley, were found in a relatively good sanitary condition, with the exception of minor items which were corrected. The installation of concrete stations under receiving stations facilitates drainage and proper cleaning. It has proved of great value in reducing fly hazard.

However, three canneries in the Bay area—two in San Francisco, packing mince meat and vegetables for salad, respectively; and one in Oakland packing baby food—required considerable attention. In the cannery packing vegetables, rodent invasion was particularly grave. As a consequence, 13,000 pounds of rat damaged lima beans were quarantined.

Fruit and Juice Firms

Four of these located in the Covina-Azusa area have been plagued with flies to such an extent as to be a serious menace to the fruit and juices packed. The problems result from structural defects. One plant has already completely screened, partitioned, and remodeled so as to eliminate the open shed structure heretofore used. The others are likewise making the desired changes to conform to provisions of law.

Walnut Shelling Plants

The licensing of these premises has begun in readiness for the coming harvest. Despite the lack of critical building materials, noticeable improvement in facilities and sanitation is constant in this industry. Better ventilation, and lighting conditions, with more adequate methods of handling is evident among all.

The greatest stride this season is the general conversion of walnut packing sheds into clean, well insulated premises for handling the finished product.

Pickle Plants

Two plants in Fresno and one in Los Angeles packing peppers were found with minor difficulties of insanitation. However, another in Modesto was so seriously in violation of the Food Sanitation and Pure Food Act as to warrant a shut down for reconstruction.

A number of other food processing plants including: frozen food plants, horse slaughtering plant, bakeries, carbonated beverage plants, etc. were inspected with resultant improved sanitation.

COLD STORAGE ACT

A newly constructed refrigerated warehouse in Roseville was recommended for license.

Meanwhile, insanitary conditions were noted in the precooling room of a cold storage plant in Kingsburg. The use of the rat infested, dirty room was forbidden until corrections to meet requirements of the act are made.

The present shortage of space has effectively prevented long storage of food, and food examined—meat, pecans, walnuts, almonds, etc., was found wholesome. The only exceptions were four lots of assorted foods—one located in Los Angeles and three in San Francisco.

This consisted of 435 lugs of apples which had developed mold and rot. The lot was sorted under supervision, and all unfit fruit was destroyed. The others in San Francisco involved small lots of salami (7 cases), dates (18 boxes), and cheese (18 cases), which had been stored over the statutory limit of one year. Official samples were obtained of the questionable lots.

PURE DRUG ACT**Hormones**

The present trend to popularize various hormones and estrogenic substances by advertising to the laity is not approved. While these products have a legitimate use in medicine, their indiscriminate use may produce harmful consequences.

Furthermore, the effect might be temporary and uncertain, as the advertising of such products for "breast development." The sale of such biologics should be restricted to physician's prescriptions, since they must be considered as powerful and dangerous drugs. Investigations reveal the practice to be common in Los Angeles.

Moldy Eye Wash

A saturated solution of boric acid marketed by a Los Angeles wholesale drug firm was contaminated with mold. The product was officially sampled, and remaining stocks of 75 pints were voluntarily condemned and destroyed. Needless to say, that in a product such as this intended as an eye wash sterility and purity must be paramount.

A complete check of manufacturing processes, fixed the fault to the habit of inverting the 100 pounds of boric acid directly over the container. The manufacturing process was changed, and in addition, the solution will be pasteurized henceforth.

Miscellany

Barbers and pharmacists were found advertising products as sure cures for athletes foot and skin diseases. The products were officially sampled, and claims will be scaled down to meet the actual truth. In addition, samples of cold tablets, foot powder, inhalants, etc. were obtained as the result of inspection of drug stores in Los Angeles, Sanger, and Fresno.

A product (from cactus) manufactured by a "laboratory" in San Diego—in addition to false vitamin

claims—was being advertised for diabetes. A lot of 35 packages was quarantined.

Other quarantined drugs were a misbranded inhalant (35 pkgs.) and a vitamin preparation.

The latter covered 934 cartons of the vitamin capsules and nine bundles of accompanying advertising matter. The action was taken in cooperation with the U. S. Food and Drug Administration which is interested in the product shipped from New York because of its false and misleading claims. (Action against this product has already been taken and reported under August issue—"Dietary Supplements.")

The libel action instituted some time ago against 90,000 vitamin capsules was considered by Judge S. Lazarus in Superior Court No. 18, San Francisco.

The court stated that trial would probably not alter his opinion that these vitamins should *not* be destroyed or given to charity.

The opinion was based on Sec. 26368 which permits correction of an article. And since the product was misbranded—not defective or deteriorated in any manner—correction of labeling could be accomplished under supervision of the department.

INSTITUTE ON RHEUMATIC FEVER

Public health nurses, teachers and social workers from all counties in northern California are invited to attend an institute on rheumatic fever and rheumatic heart disease to be held in San Francisco on Saturday, December 16th, under the auspices of the Heart Committee of the San Francisco Tuberculosis Association. Dr. Arthur C. DeGraff of New York City will be the principal guest speaker.

Dr. DeGraff has had years of experience in community organization for the prevention and control of rheumatic fever. He is Chairman of the New York City School Cardiac Program for the Board of Education and member of City Health Commissioner Stebbins' Committee on Rheumatic Fever Program for New York City. He is Chief of the After Care Clinic of Irvington House, New York, one of the largest convalescent homes for rheumatic children in the country. He is well known as the author and editor of the New York Heart Association publications.

The meeting will be held in the Auditorium of the San Francisco Health Department, 101 Grove Street, San Francisco.

NEW HEALTH OFFICER FOR MONO COUNTY

William L. Denton, M.D., has been appointed Health Officer of Mono County to succeed Walter L. Wilson, M.D. Dr. Denton makes his headquarters at Bridgeport.

SANITARIANS ANNOUNCE SEVENTH INSTITUTE

The Board of Directors of the Northern Section of the National Association of Sanitarians has announced the Seventh Institute of Inservice Training under the title of "Medical Biology," which will be held in San Jose at the State College, Friday and Saturday, December 1st and 2d. Health officers are urged to attend this institute. The program carries many important subjects related to insects and the control of communicable diseases. Hotel reservations should be made early.

SEVENTH SANITARIANS INSTITUTE OF INSERVICE TRAINING—"MEDICAL BIOLOGY"

Friday, December 1, 1944

- 12.30-1 p.m.—Registration—Room 210 Natural Science Bldg., San Jose State College.
- 1-1.30 p.m.—Welcome Address—P. Victor Peterson, Ph.D., Chairman of Department of Natural Science, San Jose State College.
- 1.30-2.15 p.m.—Insect Pests and Insect Borne Diseases in the Postwar Period. An Examination of Possible New Problems That May Be Brought to California as a Result of the War. M. A. Stewart, Ph.D., Associate Professor of Parasitology, University of California.
- 2.15-3 p.m.—Case history.
- 3-3.45 p.m.—Cockroaches and Bedbugs: Pests, Food Contaminators and Possible Disease Carriers. Carl Duncan, M.A.-Ph.D., Professor of Entomology and Biology, San Jose State College.
- 3.45-4 p.m.—Case History.
- 4-4.45 p.m.—The Place of Insecticides in the Public Health Program. Stanley B. Freeborn, Ph.D., Professor of Entomology, University of California. Mr. Freeborn has just returned after serving as a Lt. Colonel with the U. S. P. H. S., as a Malaria Control Officer.
- 8 p.m.—Work Shop—Demonstration of Methods of Insect Control, Materials and Equipment. Open Discussion.

Saturday, December 2, 1944

Room 210, Natural Science Bldg., San Jose State College

- 9.30-10.15 a.m.—The Place and Importance of Insect Control in the Public Health Program. G. F. Ferris, Professor of Entomology, Leland Stanford Jr. University.
- 10.15-11 a.m.—Amoebic Dysentery, Immigrant from the Tropics. Is it a Problem in California? Harold Chope, M.D., Assistant Director, San Joaquin County Local Health District. Recently a member of the Staff of the Rockefeller Foundation in Brazil.
- 11-11.45 a.m.—Flies in Relation to Public Health. Their Life History and Control. Carl Duncan, M.A., Ph.D., Professor of Entomology and Biology, San Jose State College.
- 1-1.45 p.m.—The Lice of Man, Their Life History, Relation to Disease and Control. G. F. Ferris, Professor of Entomology, Leland Stanford Jr. University.
- 1.45-2 p.m.—Case History.
- 2-2.45 p.m.—The Biology of Parasitic Worms and Their Importance in Public Health. Ralph Smith, M.S., Ph.D., Assistant Professor of Zoology, San Jose State College.
- 2.45-3.30 p.m.—Tick and Mite Problems in California. Carl Duncan, M.A., Ph.D., Professor of Entomology and Biology, San Jose State College.
- 3.30-4.15 p.m.—Sources of Information in the Field of Medical Biology of Aid to Public Health Personnel. Walter Mangold, Sanitarian, University of California.

Our knowledge is the amassed thought and experience of innumerable minds.—Ralph Waldo Emerson.

VENEREAL DISEASE SOURCES AND CONTACTS REPORTED

During September, 2,612 sources and contacts of venereal disease cases were reported by the Army and Navy, and 1,021 sources and contacts among civilians were reported for investigation to local health departments throughout the State. As a result of the investigation into military contacts, 42 per cent were found not infected and 49.2 per cent were new cases. Among civilians, 40.9 per cent of contacts were not infected and 34.8 per cent were new cases.

ARMY NEEDS NURSES

It has been determined that in order to meet the needs of military service, one-third of all nurses graduating from schools of nursing should enlist. In 1943, only 18 per cent of the 26,816 nurses who graduated entered military service. Failure to meet the military quota is due to lack of appreciation of the urgent need on the part of doctors, employers, nurses themselves, and the general public. The Army has put on a wholesale recruiting campaign for civilian nurses to work in Army hospitals within the United States, because of its great needs.

TREATMENT OF VENEREAL DISEASES REVOLUTIONIZED

The newest development in the venereal disease control program lies in the rapid treatment of both gonorrhea and syphilis cases. The United States Public Health Service recommends that gonorrhea cases be hospitalized for 21 hours, treated with penicillin and released as cured.

Clinics in California during the past six months have followed an eight-hour treatment schedule for gonorrhea with the use of penicillin. It is believed, therefore, that most gonorrhea cases can be treated without hospitalization. Recommendations along these lines have been made to local health departments.

In syphilis it is proposed to treat cases at the hospital for a period of eight days, following which they are released as cured with instructions for follow-up being given. It is proposed to combine the use of penicillin, arsenic and bismuth in this eight-day treatment. It is stated that this method is relatively nontoxic and causes few undesirable reactions. It seems to be the best method for the mass treatment of cases of early syphilis and its use has been recommended to various local health departments.

EPIDEMIC DIARRHEA OF THE NEWBORN

Since September 1st, 27 cases of epidemic diarrhea of the newborn, with five deaths, have occurred in institutions in the Los Angeles area. This is the most extensive outbreak of this disease that has been reported in California for many months. Under normal conditions, where standard facilities for care with trained personnel are provided, occasional cases of this disease may occur, but epidemics can be controlled readily. Little is known about the causative factor involved but it has been demonstrated that in those institutions where there is no overcrowding and where high standards of cleanliness and sanitation are maintained, epidemics of this disease are most uncommon. At the present time hospitals and maternity homes are overcrowded, there is a shortage of skilled nurses, and unavoidable conditions develop that make the control of epidemic diarrhea in the newborn extremely difficult. It is believed that the present outbreak is now under control but it is essential that high standards of care and maintenance be provided if institutions are to be free from this devastating disease.

POTENTIALLY INFECTIOUS SYPHILIS CASES DECREASE

The average monthly number of potentially infectious syphilis cases reported during the last six months of 1943 was 4,549, and the average number of potentially infectious syphilis cases during a similar period of 1944 was 4,292. This is a decrease of 257 cases, or 5.6 per cent. On the other hand, the average number of monthly cases of gonorrhea reported during the last six months of 1943 was 1,671 and the average number of cases reported each month during the first six months of 1944 was 1,837, an increase of 166 cases, or 9.9 per cent. During the same periods the average monthly number of cases of syphilis regarded as not potentially infectious was reduced from 13,722 to 12,643, a decrease of 1,080 cases or 7.9 per cent. Primary, secondary and early latent syphilis are regarded as potentially infectious. It is apparent that the gonorrhea case load increased, while the syphilis case load decreased. It is possible that these decreases have been influenced by the referral of more cases to private physicians. During the first six months of 1944, potentially infectious syphilis and gonorrhea constituted approximately 32 per cent of the total case load, while syphilis in more advanced stages represented approximately 67 per cent of the total case load. Potentially infectious syphilis constitutes approximately one-fourth of the total syphilis case load.

LARGE VOLUME OF SEROLOGIC TESTS

During October in the State Laboratory the following number of serological tests for syphilis were performed:

Kline	22,005
Kahn	3,570
Wassermann	4,070

A total of 3,721 serological tests was made for the Selective Service Administration, of which 73, or 2.2 per cent of the total, proved positive.

APPLE POMACE FOUND INFERIOR

More than 200 tons of apple pomace and solution made from apple pomace held under quarantine in Los Angeles were destroyed by the department. The dried material impounded recently because of contamination with filth was sent to insecticide manufacturing firms as a vehicle for poisons used in cut worm control. The solution was pumped onto a field for its value as a fertilizer. Originally this material had been intended for jam and jelly manufacture.

FATAL CASES OF MUSSEL POISONING OCCUR

On October 27th the San Mateo County Health Department reported nine cases of mussel poisoning with two deaths. All patients were Filipinos employed at Purissima on the coast. The day before the onset of their illnesses they had gathered mussels at low tide from the rocks within a few hundred yards of their home. They had gathered mussels similarly at various times during the summer in spite of the State quarantine against these shellfish. No illnesses had occurred on other occasions, however. The mussels gathered on October 27th were eaten at 7 p.m. and by 9 p.m. all nine individuals were ill and during the night were admitted to the county hospital where two of them died before morning. Mussels obtained in the same locality were examined in the laboratory and found toxic. Meanwhile, three cases reported from Santa Cruz County were traced to mussels gathered at Pescadero in San Mateo County. Following the reports of mussel poisoning in individuals and the laboratory demonstration of toxicity, the director ordered an indefinite extension of the quarantine on mussels, which was established May 1st and which would normally have terminated October 31st. The toxin that causes mussel poisoning comes from the minute creatures in sea water that cause the phosphorescence commonly seen along an ocean shore. The safest and surest way to avoid mussel poisoning is not to eat the shellfish so long as the State quarantine prevails.

MONTHLY REPORT—OCTOBER, 1944

Reportable diseases	Week ending				Total cases	5-yr. median	Total cases
	10-7	10-14	10-21	10-28	Oct.	Oct.	Jan.-Oct., inc.
Amebiasis (Amoebic Dysentery)	2	4		3	9		76
Anthrax							10
Botulism							261
Chancroid	5	7	4	8	24		30,433
Chickenpox (Varicella)	164	231	238	368	1,001	849	28
Cholera, Asiatic							30
Coccidioid granuloma	2		1		3		
Conjunctivitis—acute infectious of the newborn (Ophthalmia Neonatorum)		1	1	1	3		
Dengue							98
Diphtheria	16	21	21	36	94		382
Dysentery, bacillary	6	14	16	9	45		71
Encephalitis, infectious	6	5	3	4	18		28
Epidemic diarrhea of the newborn			4		4		1,275
Epilepsy	21	21	28	21	91		540
Food poisoning	11	8	36	36	91		204
German measles (Rubella)	46	56	50	52	204		16,569
Glanders							2
Gonococcus infection	375	528	393	441	1,737	1,340	21
Granuloma inguinale	1				2		10,955
Influenza, epidemic	6	11	18	20	55	95	279
Jaundice, infectious	6	6	1	4	17		7
Leprosy				1	1		
Lymphogranuloma venereum (lymphopathia venereum, lymphogranuloma inguinale)	10	11	5	5	31		198
Malaria	6	3	2	2	13	18	109
Measles (Rubella)	131	180	146	175	632	259	66,293
Meningitis, meningococcal	16	11	10	10	47	8	882
Mumps (Parotitis)	264	286	280	303	1,133	870	27,812
Paratyphoid fever, A and B	1			2	3		45
Plague							209
Pneumonia, infectious	40	50	40	64	212	209	3,542
Polio myelitis, acute anterior	23	10	14	14	61	68	364
Psittacosis							3
Rabies, human							806
Rabies, animal	19	8	17	20	64	44	4
Relapsing fever				1	1		467
Rheumatic fever	4	9	10	10	33		
Rocky Mountain spotted fever							466
Scarlet fever	123	115	159	188	585	466	8,168
Septic sore throat, epidemic			1		1		0
Smallpox (variola)							20
Syphilis	485	634	545	522	2,186	1,983	23,042
Tetanus	3	2	1	1	7		57
Trachoma		2		3	5		99
Trichinosis			1		2		34
Tuberculosis, pulmonary	177	144	179	158	658	571	6,607
Tuberculosis, other forms	9	10	11	13	43	37	406
Tularemia				1	1		3
Typhoid fever	2	6	4	2	14	26	231
Typhus fever	1	1	1		3		27
Undulant fever (Brucellosis)	4	9	5	6	24	26	267
Whooping cough (Pertussis)	85	79	92	94	350	825	3,849
Yellow fever							
					9,508		219,489

NOTE—Military cases, if any, not included.

BOOTLEG WHISKEY RETURNS

An investigation conducted into an establishment last month revealed that bonded whiskies tested 85 alcoholic proof, while those labeled 85 proof were approximately 65 proof. A check on the stockroom revealed two five-gallon wicker covered demijohns containing two gallons and eight ounces each of bootleg whiskey which tested 85 proof. It is apparent that the owner was using this contraband liquor to fill his bonded whiskey bottles and cutting it with water to refill bottles of lower proof whiskey. Attempts to trace the source of supply proved successful only in part. It is apparent that the bootleg whiskey industry has returned and the need for the strictest supervision is emphasized.

MATERNAL AND INFANT DEATHS IN 1943

The following table provides data relative to the number of maternal and infant deaths that occurred in California, by counties, during the calendar year 1943:

MATERNAL AND INFANT DEATHS FOR CALIFORNIA—1943

	Maternal	Infants
California	358	5,981
Alameda	19	442
Alpine		
Amador		1
Butte	3	44
Calaveras		5
Colusa	1	1
Contra Costa	6	117
Del Norte		4
El Dorado		17
Fresno	10	163
Glenn		3
Humboldt	2	29
Imperial	5	95
Inyo	3	12
Kern	9	176
Kings	3	53
Lake		6
Lassen	1	10
Los Angeles	142	2,051
Madera	1	24
Marin	3	20
Mariposa		1
Mendocino	1	20
Merced	7	63
Modoc	3	11
Mono		
Monterey	3	85
Napa	1	31
Nevada	1	12
Orange	6	158
Placer		12
Plumas		5
Riverside	7	131
Sacramento	4	186
San Benito		11
San Bernardino	12	191
San Diego	26	359
San Francisco	21	484
San Joaquin	2	131
San Luis Obispo	4	40
San Mateo	2	42
Santa Barbara	3	61
Santa Clara	13	152
Santa Cruz	2	24
Shasta	2	35
Sierra		1
Siskiyou	1	19
Solano	10	67
Sonoma	1	45
Stanislaus	6	74
Sutter	3	17
Tehama	1	7
Trinity		
Tulare	1	124
Tuolumne		5
Ventura	7	73
Yolo	1	15
Yuba		16

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